



PROSECCO SPUMANTE DOC ROSÈ EXTRA DRY

Denomination	Prosecco DOC Rosè Extra Dry
Alcohol percentage	11%
Production area	Grapes from vineyards situated in the DOC area
Type of soil	Volcanic and alluvial, clay
Training method	Sylvoz, Guyot
Grape varieties	Glera 90%, Pinot Nero 10%
Harvest	September
	Fermentation for 60 days in large closed tanks at controlled temperature
Type of product	Sparkling
Visual characteristics	Light pink – refined and persistent perlage – evanescent froth
Aroma	Fine and delicate with hints of red fruits
Taste	Extra dry
Serving temperature	10 °C
Combines well with	Ideal as aperitif or throughout a meal
Bottles	0,75 l cartons of 6 bottles, weight 9,5 Kg



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